

BOB O LINK — RANCHO DANTAS



Brazil • Espírito Santo • Rancho Dantas



ABOUT THIS COFFEE

Pedro and Gracilda Di Paula met the FAF Coffees Espírito Santo team back when they were still delivering their coffee to a cooperative. Subsequently, they wanted to go further to preserve the Product Traceability of their coffees and improve the quality of their production.

During the harvest, in the Di Paula family, the workday begins at 5 AM and ends at 9 PM. Any help from their family and neighbors is always welcome, and everyone has their task. Pedro is in the plantations and manages the pulper. Gracilda, in addition to taking care of the house, their animals, and their 10-year-old daughter, is responsible for drying the coffee on the patio located alongside the house.

Selective hand-picking is the norm on the Farm. After being picked and pulped, the coffee cherries are transported to covered patios for the first stage of drying, which lasts 3 days. "Any poor fermentation ruins the coffee. That's why this first stage requires special attention.

Species	Arabica
Varieties	Catuai
Process	Pulped Natural
Drying	Patios
Altitude	1000 - 1100
Harvest	July - November
Type of harvest	Manual

TO CONTINUE READING, VISIT

